

Claims Listing

Please amend claims 1, 21, and 28 as follows:

1. (currently amended) An unproofed frozen dough composition comprising leavening agent comprising
yeast, and
chemical leavening agent comprising
from about 1 to about 5 Baker's percent acidic active agent selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, sodium acid pyrophosphate, and combinations thereof, and
from about 0.5 to about 3 Baker's percent basic active agent,
a flour to water weight ratio ranging from 1.67 to 1.82;
wherein the yeast, and the chemical leavening agent, the flour, and the water are each present in an amount such that the dough composition, after thawing, can proof at retarder conditions, wherein retarder conditions comprise a temperature in the range from 32°F to 46°F.
2. (original) The dough composition of claim 1 wherein the frozen dough composition can be thawed and proofed in a retarder at a temperature in the range from 32°F to 46°F.
3. (original) The dough composition of claim 1 wherein the yeast and chemical leavening agent can proof the dough composition at retarder conditions to a raw specific volume in a range from 1.5 to 3 cubic centimeters per gram.
- 4-5. (cancelled.)
6. (previously presented) The dough composition of claim 1 wherein the yeast is present in an amount in the range from 1 to 4 parts by weight of yeast on a fresh crumbled yeast basis per 100 parts by weight of flour.

7-9. (cancelled.)

10. (original) The dough composition of claim 1 wherein the dough composition comprises a normally-yeast-leavened dough composition.

11. (original) The dough composition of claim 10 wherein the normally-yeast-leavened dough composition is selected from the group consisting of a yeast-leavened cinnamon roll, a yeast-leavened roll, a yeast-leavened bread, and a yeast-leavened donut.

12-20. (cancelled.)

21. (currently amended) An unproofed frozen dough composition comprising leavening agent comprising

yeast, wherein the yeast is present in an amount of from 1 to 4 parts by weight yeast on a fresh crumbled yeast basis per 100 parts by weight of flour, and

chemical leavening agent comprising

acidic active agent, wherein the acidic active agent has relatively high solubility in the dough composition at retarder conditions, and

from about 0.5 to about 3 Baker's percent basic active agent,

a flour to water weight ratio ranging from 1.67 to 1.82;

wherein the yeast, and the chemical leavening agent, the flour, and the water are each present in an amount such that the dough composition, after thawing, can proof at retarder conditions, wherein retarder conditions comprise a temperature in the range from 32°F to 46°F.

22. (previously presented) The dough composition of claim 21 wherein the acidic active agent is selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.

23. (previously presented) The dough composition of claim 21 wherein the basic active agent is encapsulated.
24. (previously presented) The dough composition of claim 6 wherein the acidic active agent is present in an amount in the range from 1.5 to 5 parts by weight per 100 parts by weight of flour.
25. (previously presented) The dough composition of claim 24 wherein the basic active agent is present in an amount in the range from about 0.5 to about 2.5 Baker's percent.
- 26-27. (cancelled.)
28. (currently amended) An unproofed frozen dough composition comprising leavening agent comprising
- yeast, and
 - chemical leavening agent comprising
 - acidic active agent selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, sodium acid pyrophosphate, and combinations thereof,
 - basic active agent,
 - flour, and
 - water,
- wherein
- the weight ratio of flour to water is in the range from 1.67 to 1.82;
- the dough composition, after thawing, can proof at retarder conditions; and
- retarder conditions comprise a temperature in the range from 32°F to 46°F.
29. (previously presented) The dough composition of claim 28 comprising from about 1 to about 5 Baker's percent acidic active agent selected from the group consisting of monocalcium

phosphate monohydrate, glucono-delta-lactone, sodium acid pyrophosphate, and combinations thereof.

30. (previously presented) The dough composition of claim 29 comprising basic active agent in an amount sufficient to neutralize the acidic active agent.

31. (previously presented) The dough composition of claim 28 comprising from about 0.5 to about 3 Baker's percent basic active agent.

32. (previously presented) The dough composition of claim 29 comprising from about 0.5 to about 3 Baker's percent basic active agent.